

conical. Skin—thin, smooth, greenish yellow in the shade, covered with two shades of red in the sun, and a thin whitish bloom. Stalk—long, rather slender. Cavity—wide, deep. Calyx—small, closed. Basin—narrow, irregular. Flesh—white, firm, juicy, crisp, pleasant, sub-acid. Core—large, open. Ripens at mid-winter, but will keep until June, without loss of flavour. When placed on the market in prime condition it has no superior, but it is very susceptible of abuse, and requires careful packing and handling to prevent rot. In this climate the fruit should hang on the trees until in danger of frost, or until fully coloured. Use—table, kitchen, and market.

YELLOW BELLFLOWER, OR BISHOP'S PIPPIN.

This fine apple which is largely grown throughout the fruit districts of this Province, is said to have originated in New Jersey. It was first brought here from New York, by the first Bishop Inglis, and planted on his estate of "Clermont," in Aylesford. From thence it has been widely spread, and known as the Bishop's Pippin. Under this name it takes high rank in the markets of St. John and Halifax, It has not yet found much favour in the English market, objection being taken to the shape, and colour, also the large open core. The tree, although only moderately vigorous at first, grows to a very large size; spreading its branches over a great deal of land, and seems especially adapted to light sandy soils. Fruit—large, oblong, ribbed, tapering to the eye. Stalk—long, slender, sometimes clubbed, and grown under a lip. Cavity—rather deep, narrow, irregular. Calyx—closed. Basin—narrow, pleated, one sided. Skin—smooth, pale, greenish-yellow, frequently blushed in the sun. Seeds—large. Core—large, open. Flesh—tender, juicy, crisp. Flavour—sprightly, pleasant, sub-acid. Ripens in December and will keep until Spring. Use—table, kitchen, market. The trees require to be well cultivated and carefully pruned, to prevent black spot and mildew on the fruit, a tendency to which is the worst vice that we can charge against them.

GOLDEN RUSSETT OR GOLDEN RUSSETT OF WESTERN NEW YORK.

This valuable market variety has long been confounded with, or mistaken for, "Roxbury Russett," simply because it was first introduced by tree agents under that name. The "Roxbury Russett" may easily be confounded with "Nonpareil Russett," even by good pomologists, as there are many points of resemblance, both in fruit